

# 2016 MÉTHODE CHAMPENOISE *Brut*



## VINTAGE FACTS 2016

Similar to the last two vintages, the 2016 growing season continued to push the envelope for defining the new normal in Oregon as one of the earliest on record. An unusually warm spring gave way to moderate summer conditions, which provided even growing conditions through véraison. Though it was an intense growing season due to the early start, the fruit produced wonderful concentration and complexity with characteristic natural acidity.

Bud break kicked off the vintage two to four weeks earlier than normal. A short heat spell at bloom condensed the flowering period, resulting in a smaller fruit set. Summer provided average conditions with fewer heat spikes than the 2014 or 2015 vintages, which led to smaller berry size and a higher concentration of flavors. Warmer than normal conditions in most areas in August shepherded along the early vintage and most vineyards started to harvest early ripening varieties during the last week of the month or early September.

The 2016 vintage saw practically immaculate fruit with few signs of disease, pest or bird effects. Vineyards and wineries in the Willamette Valley were largely finished with harvest by the end of September to early-October. Because of the cooler temperatures in September and October, Growing Degree Days (GDD) accumulation in the western valleys ended up between the totals seen in 2013 and 2014.

*Courtesy of the Oregon Wine Board.*

## THE VINEYARDS

**Estate Vineyard:** Planted in 1983 by Founder Jim Bernau on a south facing volcanic flow, the vineyard has 67 acres of vines at 500 to 750 feet in elevation. The first Dijon clones were planted in 1993. The Nekia and Jory soils are well drained to a depth of one and a half to six feet.

**Tualatin Estate Vineyard:** Established in 1973, Laurelwood soil covers most of the vineyard — formed over thousands of years on layers of wind blown glacial silt called loess. High concentrations of rusted iron balls called pisolites riddle the top layer and are caused by the weathering of minerals in the soil. This unique soil profile contributes to the Pinot Noir's complex nature and rose petal aromas.

## WINEMAKING NOTES

Our Grower Series Brut is sourced from estate-grown Pinot Noir and Chardonnay. Crafted using méthode champenoise, the wine underwent secondary fermentation in this bottle. It then aged on its lees for 8 months to develop complexity while preserving vibrancy before disgorgement.

## TECHNICAL DATA

**Grape Types:** 95% Chardonnay, 5% Pinot Noir

**Chardonnay Clones:** Dijon 76, 96 and Espiguette 352

**Pinot Noir Clone:** Pommard

**Appellation:** Willamette Valley

**Soil Type:** Jory (iron rich volcanic), Nekia (shallow iron rich volcanic) and Laurelwood (windblown, glacial loess) including Pisolites and Missoula Flood sediment

**Harvest Date:** August 23, 2016

**Harvest Statistics**

- **Brix:** 18.6°
- **Titrateable Acidity:** 11.25 g/L
- **pH:** 3.10

## Finished Wine Statistics

- **Alcohol:** 11.9%
- **Titrateable Acidity:** 9.7 g/L
- **pH:** 2.99
- **Sulfate Level:** low

**Fermentation:** Stainless steel tanks

**Barrel Regimen:** 7 months in barrel, neutral French oak and stainless steel tanks

**First Bottling for Tirage:** April 14, 2017

**Sur Lies Aging:** 8 months

**Final Bottling:** December 10, 2018

**Cases Produced:** 869

## TASTING NOTES

Fine bubbles elevate an appealing bouquet of mandarin orange, lemon, brioche and bergamot. Attractive green apple, apricot and mineral notes meld seamlessly on the palate with hazelnut and pastry flavors gained from extended sur lie aging. The creamy and elegant structure combined with bright acidity carry these flavors through the lingering vibrant finish.

**Peak Drinkability:** 2019 – 2025

## FOOD PAIRINGS

Enjoy in a toast during a celebration, or on its own before the start of a meal. Pair with delicate seafood dishes like fresh oysters, sashimi, lobster, caviar and grilled scallops or salty, creamy or nutty foods like fried calamari, chicken and waffles, smoked salmon, deviled eggs, stuffed mushrooms with brie and aged cheeses.

